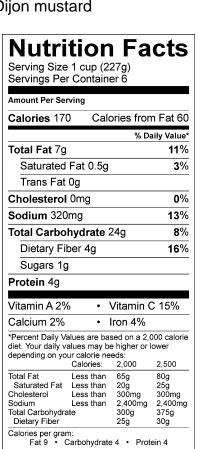


Mediterranean Pasta Salad

Ingredients:

- 4 cups water
- 5 ½ ounces rigatoni whole wheat pasta
- 2 tbsp. Sun Dried Tomatoes-drained
- 1 lemon
- 5 ounces caned marinated artichoke hearts
- 1 ½ ounces calamata olives, chopped
- 2 tbsp. fresh basil, chopped
- 1 tsp. ground black pepper
- ¼ tsp. salt
- 1 tbsp. extra virgin olive oil
- 4 tsp. balsamic vinegar
- 1 tsp. Dijon mustard









Directions:

- 1. Bring a large pot of salted water to a boil. Add the pasta and cook until al dente; drain, then rinse with cold water to cool.
- 2. Meanwhile, make the vinaigrette: Whisk the vinegar, mustard, salt, lime juice and pepper to taste in a small bowl.
- 3. Gradually whisk in oil to make a smooth dressing; season with salt and pepper.
- 4. Combine the sun-dried tomatoes, artichoke hearts, olives and basil in a bowl. Add the cooked pasta. Add the vinaigrette and toss. Chill until ready to serve.